

Student Organization

Family & Consumer Sciences programs are required to have an affiliated FCCLA (*Family, Career & Community Leaders of America*) chapter as an integral part of the instructional program.



FCCLA is unique among youth organizations because its programs are planned and run by members. It is the only Career and Technical Student Organization with the family as its central focus. Participation in national programs and chapter activities helps members become strong leaders in their families, careers, and communities.

Involvement in FCCLA offers members the opportunity to expand their leadership potential and develop skills for life planning, goal setting, problem solving, decision making, and interpersonal communication necessary in the home and workplace.

STATE OF ARKANSAS

Asa Hutchinson
Governor



Charisse Childers, Ph.D.
Director

Department of Career Education



Office of Family and Consumer Sciences
Starlinda R. Sanders, Program Manager
Luther S. Hardin Building
3 Capitol Mall, Suite 600
Little Rock, AR 72201
Phone: 501-682-1115
Fax: 501-682-9440
<http://ace.arkansas.gov>

Food Safety

*Developing
Knowledge, Skills,
Attitudes & Behavior*

Office of Family and Consumer Sciences
Starlinda R. Sanders, Program Manager

Food Safety

Across the country, high school students and faculty members enjoy meals prepared and served in lunch cafeterias. In fact, the Centers for Disease Control and Prevention (CDC) report that 27 million students get school lunches through the National School Lunch Program daily. However, few students or teachers pause before eating to consider the safety of food provided by cafeteria staff or outside vendors.

Although food safety regulations can vary from one state to another, there are certain food preparation and storage practices that are universally accepted for good commercial kitchen food safety. Food safety should be the primary concern when preparing food commercially. Preventing serious food borne illness by understanding and using safe food handling procedures is the main benefit of food safety.

Food Safety is a one semester course for students in grades 9-12. Experiences in the Food Safety course focus on the development of essential food safety practices needed to select, receive, store, prepare, and serve food. Students will learn to create and implement an environment of food safety procedures based on the latest FDA Food Code and local regulations. Upon completion of this course, students should be able to apply sanitation practices which will have a positive effect on their health. Skills learned are applicable to the Arkansas Safe Food Handler Certification as well as the National Restaurant Association ServSafe Certification.

Careers

- Food Safety Microbiologist
- Food and Drug Law Specialist
- Food Manufacturing Operations Manager
- Quality Assurance Manager
- Food Technologist
- Regulatory Inspector
- Food Packaging Specialist
- Processing Engineer
- Nutritionist
- Dietician
- Dietetic Technician

Course Approval

School districts wanting to add Food Safety to a career pathway program of study in Food Production, Management and Services, Culinary Arts, Child Care Guidance, Management & Services, Consumer Services or Family and Consumer Sciences may utilize Perkins funds for the purchase of required, specialized equipment, provided the curriculum and in-service components are included. A list of equipment and supplies may be obtained from the program manager. Training for new or replacement teachers will be offered on a rotation basis as needed.



Programs of Study

In order to complete a program of study, a student must complete three units in a defined sequence of courses. Food Safety serves as an elective option in the following programs of study:

- Family and Consumer Sciences
- Culinary Arts
- Food Production, Management & Services
- Child Care Guidance, Management & Services
- Consumer Services



Other Programs of Study

Other programs of study which are approved by the Office of Family and Consumer Sciences are:

- Education & Training
- Lodging Management
- Cosmetology

For information about implementing any of these programs, please contact the Office of Family and Consumer Sciences at:

501-682-1115